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PATENT ABSTRACTS OF JAPAN

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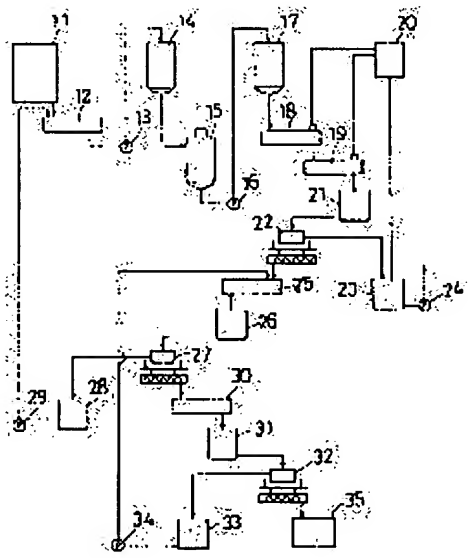
(72)Inventor : SHIGEHIRO GENICHI

(54) ISOLATION OF HIGH-PURITY VEGETABLE PROTEIN

(57)Abstract:

PURPOSE: Lees of rice, wheat or SAKE are dispersed in water in the form of fine particles, the pH is adjusted to almost neutral, the starch is liquefied with a liquefying enzyme, then acidified to separate vegetable proteins whereby vegetable protein and soluble starch of high purity are obtained.



CONSTITUTION: Lees of rice, wheat or SAKE is sent from tank 11 to solubilizer 12 where it is mixed with the circulating filtrate, heated in the service tank 14 and dispersed in water in the form of fine particles by means of a homomixer 15. Then, it is adjusted in its pH in the service tank 17 to almost neutral, combined with a liquefying enzyme to effect liquefaction of starch. The product is sent to decomposers 18, 19 where they are heated to complete the liquefaction, then the pH is acidified in tank 21 to coagulate fine particles of protein. The protein dispersion is separated into the solid phase and the liquid phase in the dehydrator 22 and the filtrate containing soluble starch of less impurity content is stored in tank 23. The cake is rinsed in a solubilizing machine, dehydrated with dehydrator 27 and dried in a drier 35 to give the objective vegetable protein of high purity.

LEGAL STATUS

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